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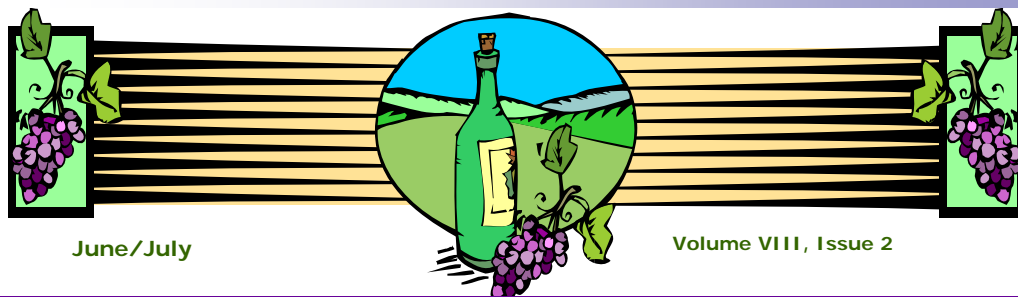


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June/July

Volume VIII, Issue 2

Nebraska Vine Lines

*Editors: Dr. Paul Read, Professor of Horticulture & Viticulture
Donna Michel, University of Nebraska Viticulture Program*

Ninth Annual Nebraska Winery & Grape Growers Forum Well-Received

Over 300 vineyard and winery enthusiasts from Nebraska and surrounding states attended the Ninth Annual Nebraska Winery and Grape Growers Forum and Trade Show held March 3 and 4, 2006, in Kearney, NE. This educational program was highlighted by presentations by **Anna Katharine Mansfield**, University of Minnesota enologist and **Terry Bates**, Cornell University Grape Specialist. Anna Katharine's opening lecture was entitled "Stubbornness, Persistence, and Flexibility: Cold-Climate Cultivars and the New Wine Frontier" followed by Terry Bates' presentation on "Shaulis Viticulture: Is it still useful for current vineyard management." Paul Read presented "Vineyard experiences in Tasmania"; before the ever-popular tasting of Nebraska's finest wines.

Many positive comments were made by those in attendance, including a response to the question of how to improve, "Just Keep having them!". Continued on Pg 2

Trellis and Vine Training Field Day

**Beginning at Noon—Blue Valley Vineyards, Crete, NE.
Saturday, June 24, 2006**

Interested grape growers and winery folks are invited to attend a field day that showcases **three vineyards** in the **Crete and Wilber**, Nebraska area. The program will begin at noon at **Blue Valley Vineyards**, Crete Nebraska, with a light lunch, observation of Blue Valley Vineyards and an opportunity to sample a few of Blue Valley Vineyards' excellent wines. Participants will then travel to **Homestead Prairie Vineyards** where proprietors **Henry R. and Henry W. Prokop** will discuss their vineyard designs and special approaches to trellising, irrigation and management. This stop will provide an opportunity to observe Frontenac Gris and Prairie Star vines planted in 2005 and 2006. Trellising employs new steel posts and vines are being trained on VSP (vertical shoot positioning) and Geneva Double Curtain (GDC).

The third and final stop will be at **Czechland Vineyards** near Wilber, Nebraska. This stop will afford Field Day attendees with an opportunity to observe Saint Croix, Traminette, Frontenac, Prairie Star, Edelweiss, deChaunac and Concord vines planted in 2003, 2004 and 2005. Paul Read and Steve Gamet will discuss their trellis studies implemented with the excellent cooperation of the Czechland owners (**Daryl and Joyce Wusk, Jim and Marcia Emal and Cheri, Bob and Jim Mager**). These trials include Geneva Double Curtain (GDC), VSP, Smart-Dyson and a high cordon (single curtain) system on Frontenac vines planted in 2003 and 2005 and on Saint Croix vines planted in 2003.

Registration for the day-long Field Day of \$20 will be required of those wishing to attend (includes lunch). Pre-registration is required. Walk-in Price Day of —\$25. Please make reservations by filling out the Registration Form later in this issue and sending your check to the University of Nebraska, Viticulture Program, 377 Plant Science, Lincoln, NE 68583-0724. Attn: Donna Michel **(Registration deadline—June 21st)**.

For those of you who will be in the area before and after the Field Day, visits to nearby Prime Country Vineyards or other eastern Nebraska Vineyards and Wineries are greatly encouraged. (see www.nebraskawines.com).

And for those that want to continue onward with the Field Day Experience — you are invited to join the Czechland Vineyard folks for a light barbeque supper and chat with fellow attendees and of course the Czechland crew. A free-will donation is requested for those partaking in the supper hosted by Czechland Vineyards.

Directions to Blue Valley Vineyards: Go east of Crete on West Sprague Rd, turn south on SW 142nd St. From Hwy 77 traveling south from Lincoln, turn west on West Sprague Rd, then south on SW 142nd St. (See Page 6 for **directions** to Czechland Vineyards.)

More from the Forum—Cont. Page 1.

The Silent Auction helped raise funds for the NWGGA's programs and auction winners were announced at the Banquet. The banquet was a most successful affair, with outstanding Nebraska wines matched with each course presented at the Banquet.

Saturday's program again featured Anna Katharine Mansfield and Terry Bates presentations, including panel discussions on winemaking and vineyard management. Kristofer Sperry's discussion of Winery Design was also popular, as evidenced by comments on the Evaluation Forms. Quality programming will continue to be our goal for the 10th Forum (March 2 and 3, 2007) and in the years to come. As always, the University of Nebraska Viticulture Program welcomes your ideas and suggestions for our educational programs — please feel free to communicate with me.

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Cell: 402/540-9309

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Winery Trivia

Before Prohibition, there were over 1000 wineries in the United States, but this number declined to only about 150 by the time that Prohibition was repealed in 1933. These few only survived by making specialty wines under special governmental permit for medicinal and religious uses.

This number swelled to over 1300 in 1936, but because wine quality was lacking and because of consolidation, only 271 remained by 1960. Today, however, there are over 4,000 wineries in the U.S.

Faculty Development Leave—Paul E. Read—Part I

Beginning in September, 2005, I participated in a Faculty Development Leave based at the University of Tasmania, Hobart, TAS, Australia. My hosts were the Tasmanian Institute for Agricultural Sciences and the University of Tasmania's School of Agriculture. Dr. Steve Wilson served as my primary contact, facilitating office and computer space and arranging opportunities for research collaboration and educational programs. I was further assisted by Dr. Richard Smart (author of "Sunlight into Wine") in cooperation with Tamar Ridge Vineyards, for whom Dr. Smart serves as principal vineyard consultant (more on this collaborative research will be noted under "Research" in Part II)

Educational Programs at the School of Agriculture

I attended numerous seminars and assisted with evaluation of School of Agriculture Honors Students' thesis projects. Their Honors programs are of exceptional quality and since returning to Nebraska, I have discussed with Steve Waller, Dean of UNL's College of Agriculture and Natural Resources (CASNR) possible applications to our Honors Student programs. We also discussed pursuit of possible student exchange and study abroad programs.

It is common for University of Tasmania Bachelor of Science graduates to directly pursue a PhD program, omitting the Master of Science program usually followed by U.S. graduate students. This educational path is possible partly because of the depth and excellent grounding in experimental design obtained as part of their Honors projects.

I presented a seminar and led discussions with the UTAS School of Agriculture faculty in which the UNL/CASNR and UTAS curricula were compared. We examined strengths and less strong aspects of both programs with a view toward how each could benefit from examination of the counterpart's educational approaches and programs. As a result, Dr. Wilson is developing plans for at least one new course to be added to the UTAS curriculum. Furthermore, I am modifying parts of my courses to include ideas garnered while participating in this Faculty Development Leave and have obtained numerous photographic images that I will use in my teaching and share with my UNL colleagues for use in their courses and programs.

Tasmanian Agriculture and Natural Resources

So what is Tasmania like? Tasmania is not only Australia's

(continued on page 3)

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smallest state, but it is also an island, located across the Bass Straits south of mainland Australia. Located between 41° and 43° South latitude, it is subjected to strong winds that flow uninterrupted across thousands of miles of ocean; the winds are referred to as the “Roaring 40s”. Tasmania has a footprint on the globe of about the same size as the state of Iowa, but it is incredibly diverse in its geophysical/topographical characteristics and therefore in its agriculture and natural resources.

Historically, Van Diemann’s Land (the original name of Tasmania) was employed as a convict settlement by Great Britain. In fact, it was the penal colony where the “worst of the worst” convicts were sent, often following repeat offences at Botany Bay (Sydney) or one of the other penal colonies. The convicts were generally employed in harvesting timber (the Huon Pine was much prized for ship building), constructing roads and buildings and whatever public works projects were required. Much of the result of this work is still observed in Tasmania today.

In addition to timber, which remains an important Tasmanian natural resource today, mining became important in the second half of the 19th Century. Earlier, small deposits of coal were mined in the Coal River area near Hobart, but mining of valuable metals became a major industry in the mid-to-late 1800s. Precious metals, silver and some gold, gave way to mining of massive deposits of tin, lead and copper. Serious damage to the environment was caused by mining operations, leading eventually to significant environmental movements, including founding of the original “Green” party, which has continued to be an important part of the modern Tasmanian political scene today.

As mentioned earlier, Tasmania has an exceptionally diverse agriculture. Excellent grazing land abounds, so a significant live-stock agriculture industry produces large amounts of wool, lamb, beef and dairy products. The sheep and lamb industry is very large and flocks of sheep may be seen in many parts of Tasmania as one travels this scenic island state. I heard it said while I was there that there are 10 sheep for every person living in Tasmania! Abundant grazing land was probably also a factor in the excellence and diversity of dairy products — lots of milk, great cheeses, creams and of course, ice cream for this ice cream-aholic!

One of the reasons for the high quality and multiplicity of horticultural commodities is the fact that being an island, Tasmania rarely gets very cold. The coldest temperatures we saw during September (their Spring) were about 7 or 8° Celsius (low 40s F) and it rarely gets below freezing in the winter at the low elevations. It does snow in the mountains and we saw snow on Mount Wellington which forms a backdrop to Hobart, facing the sea. Rich volcanic-derived soils support a varied and high-quality vegetable and fruit industry. Broccoli, cauliflower, carrots, peas and salad vegetables were abundant, and stone fruits, berries and apples are major fruit crops. Tasmanian apples enjoy a reputation for quality and until recently shiploads were

(Continued on Page 6)

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Free-Will Offering at the supper will be very much appreciated by the Czechland Crew

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And send to: **University of Nebraska Viticulture Program**
 377 Plant Science Hall
 Lincoln, NE 68583-0724
 Attn: Donna Michel

More information contact: **Donna Michel—dmichel@unl.edu or 402/472-8747**

Registration Deadline: June 21, 2006 Walk-in (Day of) Price—\$25.00

PROGRAM

Field Day Saturday, June 24, 2006

11:30 Registration

12:00 Welcome Comments

Paul Read, University of Nebraska-Lincoln
Marlene Johnson, Blue Valley Vineyards, Crete, NE

Lunch

12:30 Observe Vineyard and Winery

1:45 Depart for Homestead Prairie Vineyard, Crete, NE, Henry W. and Henry R. Prokop
 Tour Vineyard and observe new trellis assemblies

3:30 Depart for Czechland Vineyards, Wilbur, NE.

Tour vineyards and discuss trellis comparison studies and observe
Czechland Vineyard management

5:30 Enjoy a light supper with the Czechland Vineyard Crew

Daryl and Joyce Wusk, Jim and Marcia Emal and Cheri, Bob and Jim Mager.

(free-will offering to the Czechland Vineyard Crew would be appreciated)

Adjourn

Drive Home Safely

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A GLANCE AT 2006 BUDBREAK

Based on observations at our Nemaha County research vineyard, it was once again clear that there can be significant differences in budbreak timing from cultivar to cultivar. We have been taking data on budbreak timing since spring of 1999 and will be summarizing most of those data over the next few weeks. In 2006, Edelweiss and several French-American hybrids were the first to break bud, with Marechal Foch and Leon Millot as prime examples. Both Marechal Foch and Leon Millot had bud break scores of 4.8 (buds were almost fully open), Trollhaugen had a rating of 2.625 and Lacrosse scored 2.556, bud break slightly more advanced than Lemberger.

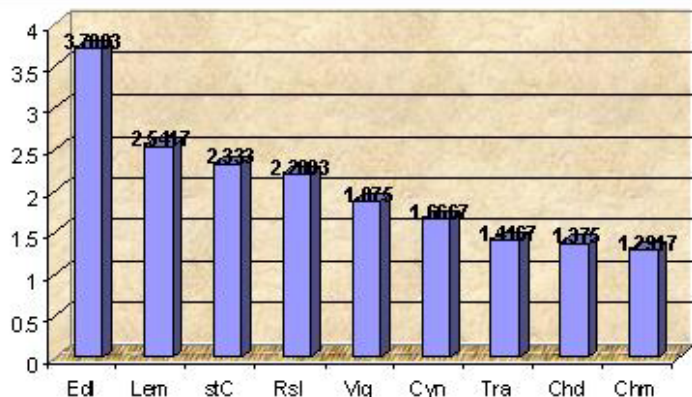


Figure 1. Using a 1 to 6 rating scale, where 1 represents tightly closed buds and 6 means buds have broken completely and shoots have begun to elongate. Cultivars compared are Edelweiss (Edl), Lemberger (Lem), Saint Croix, (StC), Riesling (Rsl), Vignoles (Vig), Cynthiana/Norton (Cyn), Traminette (Tra), Chardonnay (Chd) and Chambourcin (Chm) on 3309C. Based on observations of 12 plants for each cultivar (two 6-plant replications).

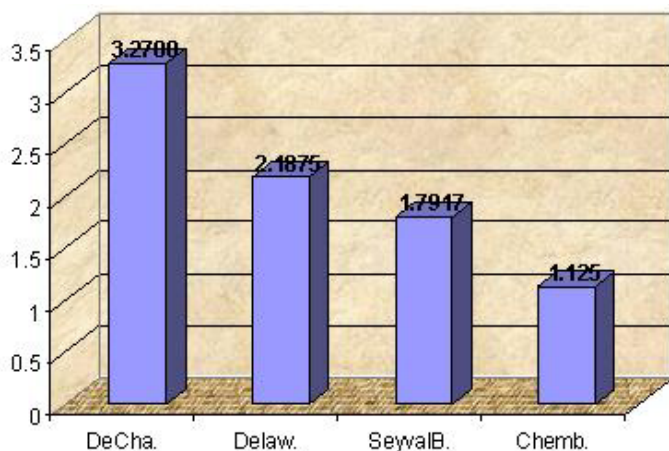


Figure 2. Comparison of bud break timing for four cultivars, using a 1 to 6 rating scale (see Fig.1) DeCha = deChaunac, Delaw = Delaware, Seyval B = Seyval Blanc and Chemb = Chambourcin (own rooted).

Continued from Page 3

Faculty Development Leave—Paul Read Part I

sent by sea to the United Kingdom and other European countries. Sweet cherries are of high quality and are marketed locally and are also exported to Japan where they are greatly prized. The cherry orchards are completely covered by bird-excluding net framework—quite a sight to see a 50-acre orchard totally enclosed by netting! Black currants, another important fruit crop, are produced for juices, jams and confectionary uses and red raspberries are also popular for both fresh and processed uses.

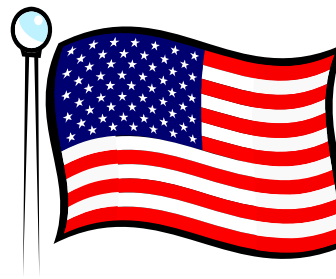
An interesting and unique industry was observed in north-west Tasmania. A small, but intensive flower bulb production takes place on a few farms in the area. Tulip and lily bulbs are produced in large quantities (as much as 100 acres on one farm!) and the tulip bulbs are even marketed to the Dutch!

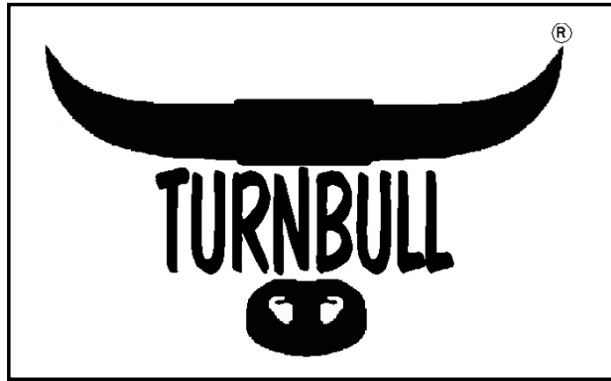
The grape and wine industry has grown rapidly in the last two decades and this growth and development was the primary reason for choosing Tasmania as the location for my Faculty Development Leave. This aspect of my leave will be presented in Part II in the next issue of the Nebraska Vine Lines.

Directions to Czechland Vineyards

Czechland Vineyards are located at 2130 County Road L in Saline County. Four miles north of Wilber, or six miles south of Crete on Highway 103 until you reach County Road L, then west one and a half miles. Vineyard phone is cell #402/641-6432.

See you Saturday, June 24, 2006





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REMEMBER—Future Forums

2007—March 2 and 3—Holiday Inn, Kearney, NE
 2008—February 29 and March 1—Holiday Inn, Kearney, NE
 2009—March 6th and 7th, - Holiday Inn, Kearney, NE
 2010 — March—Holiday Inn, Kearney, NE

FOR YOUR CALENDAR

June 24, 2006 —Trellis Systems Field Day—and more!

12:00 noon—**Blue Valley Vineyard**—Serving Lunch
Homestead Prairie Vineyard and
Czechland Vineyards, Crete and Wilber, NE
 Light supper served. (free-will offering to Czechland)

Thanks to all of my vineyard
 and winery friends for your
 lovely flowers, cards and
 prayers during my recent ill-
 ness. I'm finally back to work
 and publishing your VineLines.



Just in time for our Big Field Day, too! See you
 all there! Thanks again, — Donna

July 15, 2006—Multi-State Field Day hosted by the South Dakota vineyard group, Yankton County Extension Office, Yankton, SD, Greg & Muriel Stach Vineyard and Valiant Vineyards and Buffalo Run Winery. Guest discussant, Brad Beamer, University of Minnesota winemaker, will provide more wine chemistry insights as part of the program.

November 11, 2006—Fall UNL Viticulture Program Workshop, Lincoln, NE, University of Nebraska-Lincoln East Campus Union

Further details of these programs will be announced in the Nebraska VineLines and on the University of Nebraska Viticulture Program website. <http://agronomy.unl.edu/viticulture>

